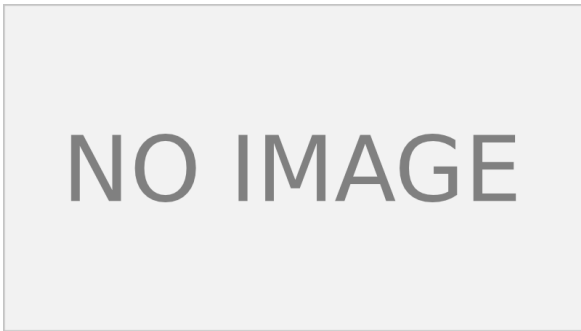


Sausage & Cheese Whole Grain Biscuit Sandwich



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Breakfast Sandwich	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-10146

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BUTTER PRINT UNSLTD GRD AA	8 Tablespoon	1/4 of a pound of butter	299405
BISCUIT WGRAIN MINI FB 1Z	50 Each	READY_TO_EAT For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 4-5 minutes in a convection oven, 375F for 5-6 minutes in a standard reel oven, and 150F for 44-55 minutes in a food warmer. If warming in a microwave, apply 10 seconds of heat for 1 biscuit, 15 seconds of heat for 2 biscuits, 20 seconds of heat for 3 biscuits, 30 seconds of heat for 4 biscuits and 40 seconds of heat for 5 biscuits.	521782
SAUSAGE PTY STHRN 1.33Z 6-5 JTM	50 Each	BAKE Place patties on a sheet pan and heat in convection oven at 350 degrees to 375 degrees F for approximately 7-8 minutes.	785880
CHEESE AMER 160CT SLCD	25 Slice		150260

Preparation Instructions

In a microwave safe container, add 8 Tbls (1/4 pound) of butter and melt it.

Before you bake your biscuits in the oven, brush the tops of the biscuits with the melted butter.

Bake the biscuits according to the directions on the box.

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Prepare the sausage patties according to the directions on the box

CCP: Heat sausage patties to 165 degrees F. or higher for 15 seconds.

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Once the biscuits and the sausage patties are prepared:

Split each biscuit in half.

Place a sausage patty on the bottom part of the biscuit.

Place a 1/2 slice of American cheese, folded, on top of the sausage patty.

And place the top of the biscuit on top of the American cheese.

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Serve each sandwich in a paper boat, and cover the entire tray to prevent the sandwich from drying out.

Or wrapped in a saddle bag, and place the sandwiches in a shallow steam table pan.

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CCP: Hold sandwiches for hot service at 135 degrees F. or higher.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.250
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Breakfast Sandwich

Amount Per Serving	
Calories	254.50
Fat	18.01g
Saturated Fat	8.57g
Trans Fat	0.00g
Cholesterol	37.05mg
Sodium	454.50mg
Carbohydrates	12.50g
Fiber	1.00g
Total Sugar	1.25g
Added Sugar	1.00g
Protein	9.50g
Vitamin A 56.00mcg RAE	Vitamin C 0.00mg
Calcium 127.23mg	Iron 0.60mg

Nutrition - Per 100g

Calories	11211.45
Fat	793.39g
Saturated Fat	377.53g
Trans Fat	0.00g
Cholesterol	1632.16mg
Sodium	20022.03mg
Carbohydrates	550.66g
Fiber	44.05g
Total Sugar	55.07g
Added Sugar	44.05g
Protein	418.50g
Vitamin A 2466.96mcg RAE	Vitamin C 0.00mg
Calcium 5604.85mg	Iron 26.43mg